



# CUSTOM COCKTAIL PACKAGES

- ◆ Option 1 - 6 x hot/cold pieces per person
- ◆ Option 2 - 8 hot/cold pieces per person
- ◆ Option 3 - 6 hot/cold pieces and 2 x substantial pieces per person
- ◆ Option 4 - 6 hot/cold pieces and 4 x substantial pieces per person

## Cold

- ◆ Caramelised onion and whipped Holy goats cheese tartlet (V)
- ◆ Smoked salmon roulade with dill crème fraiche
- ◆ Maple roasted pumpkin and Persian feta frittata on toasted brioche (V)
- ◆ Teriyaki chicken Chu Maki rolls with pickled ginger, wasabi and soy sauce
- ◆ XO, poached chicken rice paper rolls, Asian slaw, sweet plum glaze
- ◆ House made Peking duck pancakes, Hoi Sin dip (DF)

## Hot

- ◆ Thai fish cakes with house made sweet chilli and Kaffir lime glaze
- ◆ Indian vegetable samosas with a minted yoghurt (V)
- ◆ Black Angus meatballs with melting Manchego cheese (G)
- ◆ Arancini with tomato, baby spinach and Parmesan (V)
- ◆ Malaysian chicken satay with a spicy peanut sauce
- ◆ Beef burgundy pies with tomato relish
- ◆ Black Angus beef kebab with ginger and tamarind
- ◆ Chicken and leek pies, pea puree, tomato relish
- ◆ Pulled pork, caramelised onion brik, chipotle chilli aioli
- ◆ Salt and pepper prawn with chipotle mayonnaise

## Substantial

- ◆ Mini wagyu burgers, aged cheddar, tomato and pickles
- ◆ Butter chicken with cardamom scented rice pilaf pappadums and raita
- ◆ Field mushroom risotto, shaved grana, basil oil, micro basil
- ◆ Mini chorizo corn dogs, tomato ketchup
- ◆ Bee battered fish with French fries and sauce Gribiche
- ◆ Vietnamese pork Banh mi, roast five spice pork belly, green papaya salad